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ABSTRACT

To improve vocational educational programs in agriculture, occupational information on a common core of basic skills within the occupational area of the meat cutter is presented in the revised task inventory survey. The purpose of the occupational survey was to identify a common core of basic skills which are performed and are essential for success in the occupation. Objectives were accomplished by constructing an initial task inventory to identify duty areas and task statements for the occupation. The initial task inventory was reviewed by consultants in the field, and 214 tasks were identified. A random sample of 75 meat cutters based on the Kroger Company and Cardinal Foods office records was obtained. Data were collected utilizing employer and employee questionnaires. Forty questionnaires were returned of which 38 were usable. A compilation of basic sample background information is presented on size of retail meat market department, total work experience, employment at current job, and preparation as a meat cutter. A compilation of duty areas of work performed and work essential for the occupation is given. Percentage performance by incumbent workers and the average level of importance of specific task statements are presented in tabular form. (Author/EC)

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DETERMINATION OF A COMMON CORE OF BASIC SKILLS IN AGRIBUSINESS AND NATURAL RESOURCES

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# An Emperical Determination Of Tasks Essential To Successful Performance As A Meat Cutter

DEPARTMENT OF AGRICULTURAL EDUCATION
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# AN EMPERICAL DETERMINATION OF TASKS ESSENTIAL TO SUCCESSFUL PERFORMANCE AS A MEAT CUTTER

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# FOREWORD

The Department of Agricultural Education at The Ohio State University is involved in a major programmatic effort to improve the curricula in educational programs in agriculture. One product in this effort is this report of the meat cutter task inventory survey. The data reported were collected as part of a more comprehensive thrust designed to develop a common core of basic skills in agribusiness and natural resources.

It is hoped that the revised task inventory contained in this report will be useful to curriculum developers working for improved occupational relevance in schools. Twenty-seven additional inventories in other occupational areas are also reported from this project.

The profession owes its thanks to J. Rick Byrd, graduate research associate, for his work in preparing this report. Special appreciation is also expressed to the Personnel Departments at Cardinal Foods and the Kroger Company for their input and help in securing the cooperation of those employed in this occupational area.

J. David McCracken
Project Director

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# INTRODUCTION

Occupational information is needed to develop and revise vocational and technical education curricula. Teachers and curriculum developers generally determine which skills might be taught in a program based upon teacher expertise, advisory committee input, informal and formal community surveys, and/or task inventories.

The Agricultural Education Department at The Ohio State University has utilized and revised a system for obtaining and using occupational information as an effective aid in planning, improving, and updating occupational education curricula. This report presents the results of a survey of the occupation, meat cutter. The information contained herein may be used by curriculum development specialists, teachers, local and state administrators, and others involved in planning and conducting vocational and technical programs in agriculture.

## Purpose and Objectives

The major purpose of the occupational survey was to identify the skills which are performed and essential for success as a meat cutter. The specific objectives of this survey were as follows:

1. Develop and validate an initial task inventory for the meat cutter.
2. Identify the specific tasks performed by meat cutters.
3. Determine the relative importance of the specific tasks to successful employment as a meat cutter.

## Definition of the Occupational Area

The meat cutter may work in wholesale or retail meat outlets such as butcher shops and meat departments in retail stores. This survey dealt primarily with meat cutters employed in retail meat outlets. The meat cutter works with records kept in the meat department, cutting meat, and displaying cuts of meat for sale. The specific duties performed by the meat cutter will vary with the size and type of business where employed. In general, the meat cutter helps maintain inventories of meat on hand; maintains sanitary working areas; cuts beef, pork, veal, lamb, and poultry into retail cuts; prepares ground and ready to serve meats; packages and displays meats; and assists in the purchasing and managing of the retail meat department. In some firms, the meat cutter may also be called a head meat cutter, meat buyer-cutter, or meat department manager.

# METHODOLOGY

Objectives were accomplished by constructing an initial task inventory, validating the initial inventory, selecting a sample of workers, collecting data, and analyzing data.

## Initial Task Inventory

Duty areas and task statements for the meat cutter were identified by searching existing task lists, job descriptions, curriculum guides, and reference publications. Additionally, contacts with several industry personnel aided in clarifying the specific responsibilities of the meat cutter. All the tasks that the project staff thought to be performed were assembled into one composite list.

The initial tasks were grouped into functional areas called "Duties". After the task statements were grouped under the proper duty areas, each task statement was reviewed for brevity, clarity, and consistency. In all, 244 task statements were included in the initial task inventory.

## Initial Inventory Validation

After the initial task inventory was constructed, it was reviewed by 11 consultants employed in retail meat markets. These consultants were either head meat cutters or meat department managers.

The consultants were asked to respond to the initial task list inventory by performing the following activities:

1. Indicate whether any of the tasks listed were not appropriate.

2. Add any additional tasks they believed were performed by meat cutters.

3. Make changes in the wording of tasks to help add clarity to the statements.

The comments from the 11 consultants were pooled and needed revisions were made. The major revision was the incorporation of new federal meat identification terminology into the task statements.

As a result of the initial task inventory review process, 214 tasks were identified.

## Worker Sample Selection

Since the specific duties and tasks performed by meat cutters are related to the size and type of business where employed, an attempt was made to survey meat cutters in various size retail meat markets. Since there was no composite list of meat cutters working in Ohio, the project staff decided to work with two major food store chains with stores located throughout Ohio in identifying meat cutters to be surveyed. A sample of 75 meat cutters was randomly selected from the office records of the Kroger Company and Cardinal Foods.

## Data Collection

A packet of materials was sent to the randomly-selected meat cutters. The packet of materials included:

1. A cover letter from Cardinal Foods or Krogers.

2. An employer questionnaire printed on blue.

3. An employee questionnaire printed on yellow.

4. A stamped and self-addressed return envelope.

The meat cutter was instructed to complete the employer questionnaire and the employee questionnaire and return both the employer and employee questionnaire in the stamped and self-addressed return envelope by the date specified in the cover letter.

A follow-up of non-respondents consisted of mailing a packet of materials two weeks after the initial mailing. The follow-up consisted of a packet of materials identical to the initial packet except that a cover letter on Ohio State University stationery replaced the cover letter on Cardinal Foods or Krogers stationery.

## Data Analysis

The 40 questionnaires which were returned were checked for completeness and accuracy by the project staff. Information from the 38 usable responses was coded on Fortran coding sheets for key punching. In addition to coding appropriate respondent background information, each specific task statement was coded as to whether it was performed (1 = Task performed by respondent; blank = Task not performed by respondent) and the level of importance of the task (3 = Essential; 2 = Useful; 1 = Not Important). The information was keypunched on IBM cards and verified by personnel at the Instruction and Research Computer Center at The Ohio State University.

The data was analyzed using the SOUPAC computer program and the facilities of the Instruction and Research Computer Center. Consultant assistance for analyzing the data was provided by personnel at The Center for Vocational Education. The SOUPAC computer analysis resulted in the computation of relative frequencies, means, and rankings for each task statement. The results of the computer analyses were printed in tabular form for ease of interpretation.

## FINDINGS

Objectives of the study resulted in the compilation of basic sample background information, the determination of tasks performed by the meat cutter, and the identification of tasks essential to successful performance as a meat cutter.

## Description of the Sample

Information regarding the performance of tasks and the importance of the tasks to successful employment as a meat cutter was obtained from meat cutters in various retail meat markets across Ohio.

### Response to the Survey

A total of 75 questionnaires were mailed and 40 replies were received. This represented a 53.3% rate of return. The response to the questionnaire is summarized in TABLE I.

TABLE I

EMPLOYEE RESPONSE TO THE QUESTIONNAIRE

| | N | Percent of All Employees In The Survey |
|---|---|---|
| Employees in Survey | 75 | 100.0 |
| Total Returns | 40 | 53.3 |
| Usable Returns | 38 | 50.7 |
| Unusable Returns | 2 | 2.6 |
| Nonrespondents | 35 | 46.7 |

### Size of Retail Meat Market Department

Meat cutters from various size retail meat markets were included in the study. The number of full-time equivalent (two one-half time meat cutters equal one full-time equivalent) meat cutters employed in the firm was used as an index to assess the size of business where the meat cutter was employed. Of the 40 questionnaires received, 38 included information regarding the size of the retail meat market department. TABLE II summarizes the responses to the question, "How many full-time equivalent meat cutters are employed in your department?" Seventeen meat cutters or 47.4% were employed in firms employing one to two full-time equivalent meat cutters. Seventeen meat cutters or 47.4% were employed in firms employing three to four full-time equivalent meat cutters. Thus, 94.8% of the meat cutters were working in firms employing one to four full-time equivalent meat cutters. The average number of full-time equivalent meat cutters employed in the firms was 2.7.

TABLE II

SIZE OF RETAIL MEAT MARKET DEPARTMENT WHERE CURRENTLY EMPLOYED

| Number of Meat Cutters Employed in Firm | N | Percent of Respondents |
|---|---|---|
| 1-2 | 17 | 47.4 |
| 3-4 | 17 | 47.4 |
| 5 and over | 4 | 5.2 |
| Total | 38 | 100.0 |

$\bar{X}$ number of meat cutters in the firm = 2.7

Total Work Experience

Meat cutters with varying amounts of work experience in the meat cutting industry were included in the study. TABLE III summarizes the responses to the question, "How many total years have you worked in the meat cutting industry?" Seven meat cutters or 18.4% had from one to ten total years of work experience in the meat cutting industry. Eleven meat cutters or 28.9% had from 11-17 total years of work experience in the meat cutting industry. The total years of work experience in the meat cutting industry ranged from 1-45 years. Meat cutters had an average of 17.7 years of total work experience in the meat cutting industry.

Employment at Current Job

Meat cutters in the survey had spent varying amounts of time in their present job. TABLE IV summarizes the responses to the question, "How many years have you worked at your present job?" Twenty-two meat cutters or 57.9% had worked at their present job from one to ten years. Five meat cutters or 13.1% had worked at their present job from 11-17 years. Eleven meat cutters or 29% had worked at their present job 18 or more years. The years of work at their present job ranged from 1-35 years. Meat cutters had been employed at their present job an average of 14.0 years.

Preparation as a Meat Cutter

Meat cutters obtained training for their job from various sources. TABLE V summarizes their responses to the question, "Where did you receive your training as a meat cutter?" Thirty-eight meat cutters or 100% indicated they received training

TABLE III

TOTAL AMOUNT OF WORK EXPERIENCE IN THE MEAT CUTTING INDUSTRY

| Years | N | Percent of Respondents |
|---|---|---|
| 1-10 | 7 | 18.4 |
| 11-17 | 11 | 28.9 |
| 18 or more | 20 | 52.7 |
| Total | 38 | 100.0 |

$\bar{X}$ years in the industry = 17.7

TABLE IV

LENGTH OF TIME AT PRESENT JOB

| Years | N | Percent of Respondents |
|---|---|---|
| 1-10 | 22 | 57.9 |
| 11-17 | 5 | 13.1 |
| 18 or more | 11 | 29.0 |
| Total | 38 | 100.0 |

$\bar{X}$ years at present job = 14.0

on-the-job. Three meat cutters or 7.9% indicated they attended a technical school program to receive training as a meat cutter. One meat cutter or 2.6% indicated he had received training as a meat cutter by attending a high school program in meat processing.

TABLE V

SOURCE OF TRAINING RECEIVED AS A MEAT CUTTER

| | N | Percent of All Employees In The Survey |
|---|---|---|
| On-The-Job | 38 | 100.0 |
| High School Program | 1 | 2.6 |
| Technical School Program | 3 | 7.9 |
| Other | 4 | 10.5 |

Duty Areas of Work Performed by the Meat Cutter

The 214 tasks were grouped under 20 duty areas. Each respondent indicated whether he performed the specific task in his current position as a meat cutter. The percentages of respondents performing each task were averaged for all tasks under each duty area. The mean percentage of incumbents who performed specific tasks in specified duty areas is presented in TABLE VI.

Duty areas of work in which 50% or more of the incumbent workers performed the tasks were:

1. Performing General Office Procedures
2. Recording Information
3. Inventorying Meats and Supplies
4. Following Legal Regulations
5. Observing Safety Precautions
6. Selling and Displaying Meats
7. Receiving Meat and Poultry Shipments
8. Using and Maintaining Hand and Power Meat Cutting Tools and Equipment
9. Packaging Meats
10. Purchasing Meat, Poultry, and Supplies
11. Cutting Beef
12. Cutting Pork
13. Cutting Veal
14. Cutting Lamb
15. Cutting Poultry
16. Preparing Ground and Ready-to-Serve Meats
17. Inspecting and Grading Meat
18. Refrigerating and Storing Meats
19. Sanitize Meat Cutting Facilities

## Duty Areas of Work Essential for Successful Performance as a Meat Cutter

A level of importance rating was obtained for each task. The respondent could rate the task as essential, useful, or not important for successful performance as a meat cutter. A ranking of essential was assigned a numerical rating of "3", useful a numerical rating of "2", and not important a numerical rating of "1". The level of importance ratings for each task were averaged for all tasks under each duty area. The average level of importance ratings for the specific tasks in the specified duty areas are presented in TABLE VI.

Duty areas of work which received a 2.0 or higher level of importance rating by incumbent workers were:

1. Performing General Office Procedures
2. Recording Information
3. Inventorying Meats and Supplies
4. Following Legal Regulations
5. Observing Safety Precautions
6. Selling and Displaying Meats
7. Receiving Meat and Poultry Shipments
8. Using and Maintaining Hand and Power Meat Cutting Tools and Equipment
9. Packaging Meats
10. Purchasing Meat, Poultry, and Supplies
11. Cutting Beef
12. Cutting Pork
13. Cutting Veal
14. Cutting Lamb
15. Cutting Poultry
16. Preparing Ground and Ready-to-Serve Meats
17. Inspecting and Grading Meat
18. Refrigerating and Storing Meats
19. Sanitize Meat Cutting Facilities

## Percentage Performance and Level of Importance Ratings of Specific Tasks

The percentage performance by incumbent workers and the level of importance for each specific task is also presented in TABLE VI.

It is recommended that the results for each specific task be examined by educators and others who are developing educational programs to determine curriculum content for preparing meat cutters. Specific tasks with a high level of performance and a high level of importance rating should be given more emphasis in the educational program than specific tasks with a low level of performance and a low level of importance rating.

TABLE VI

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE* OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| **Performing General Office Procedures** | | |
| File various items of information | 89 | 2.5 |
| Meet people | 94 | 2.9 |
| Use telephone | 94 | 2.5 |
| Write memos, letters, and notes | 89 | 2.4 |
| Mean Rating | 91.5 | 2.6 |
| **Recording Information** | | |
| Record inventory information on sheets | 92 | 2.6 |
| Record customer order information | 89 | 2.6 |
| Record amount of meat and poultry processed during day | 63 | 2.1 |
| Mean Rating | 81.3 | 2.4 |
| **Inventorying Meats and Supplies** | | |
| Remove damaged meat and poultry from inventory | 89 | 2.7 |
| Take a physical inventory | 92 | 2.7 |
| Determine amount of meat and poultry inventory on hand from records | 89 | 2.5 |
| Mean Rating | 90 | 2.6 |
| **Following Legal Regulations** | | |
| Display appropriate inspection certificates | 73 | 2.3 |
| Interpret local, state, and federal inspection requirements | 94 | 2.8 |
| Interpret meat marketing regulations | 92 | 2.7 |
| Mean Rating | 86.3 | 2.6 |
| **Observing Safety Precautions** | | |
| Apply first aid to minor cuts, bruises and burns | 84 | 2.7 |
| Follow safe work habits | 100 | 2.9 |
| Identify potential safety hazards | 94 | 2.8 |
| Store chemicals | 76 | 2.6 |

*Average rating of importance may range from 1-3 with 3 being the highest.

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Wear appropriate protective clothing | 71 | 2.2 |
| Ventilate work area. | 68 | 2.3 |
| Interpret information on labels and signs. | 92 | 2.7 |
| Use proper lifting and carrying methods. | 92 | 2.8 |
| Wear appropriate work clothing | 92 | 2.7 |
| Adjust safety shields and devices. | 81 | 2.7 |
| Install safety devices | 57 | 2.3 |
| Correct potential safety hazards | 92 | 2.8 |
| Remove debris from work areas. | 89 | 2.8 |
| Use electrical connectors and safety devices | 76 | 2.8 |
| Mean Rating | 83.1 | 2.7 |
| **Selling and Displaying Meats** | | |
| Describe various meat items to customers | 94 | 2.8 |
| Set up a self-service meat display | 92 | 2.7 |
| Greet customers. | 97 | 2.9 |
| Interpret customer's orders for various cuts | 94 | 2.8 |
| Make change for customers. | 36 | 1.6 |
| Price various meats for customers. | 92 | 2.8 |
| Receive customer orders by telephone | 97 | 2.7 |
| Stock self-service meat displays | 94 | 2.9 |
| Prepare advertisements | 65 | 2.3 |
| Handle customer complaints | 97 | 2.9 |
| Operate cash register. | 34 | 1.5 |
| Identify seasonal items. | 84 | 2.5 |
| Label meats in display cases | 89 | 2.9 |
| Rotate meats in display cases. | 94 | 2.9 |
| Post sales announcements in display cases. | 92 | 2.5 |
| Arrange meat displays. | 94 | 2.8 |
| Regulate lighting in display cases | 73 | 2.3 |
| Weigh meats in display cases | 92 | 2.9 |
| Determine percent markup and profits | 78 | 2.5 |
| Mean Rating | 83.6 | 2.6 |
| **Receiving Meat and Poultry Shipments** | | |
| Check material received against order. | 97 | 2.9 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Inspect merchandise for damage | 94 | 2.9 |
| Notate discrepancies on invoices | 97 | 3.0 |
| Help unload shipments | 71 | 2.0 |
| Sign shipping receipt | 92 | 2.8 |
| Use spec-stick or receiving control device | 34 | 1.7 |
| Mean Rating | 80.8 | 2.6 |
| **Using and Maintaining Hand and Power Meat Cutting Tools and Equipment** | | |
| Adjust tools and equipment | 86 | 2.7 |
| Clean tools | 89 | 2.9 |
| Identify tools | 84 | 2.8 |
| Interpret tool and equipment operation instructions | 89 | 2.7 |
| Recondition tools | 60 | 2.0 |
| Select appropriate tools and equipment for specific jobs | 84 | 2.8 |
| Sharpen tools | 86 | 2.7 |
| Store tools | 81 | 2.5 |
| Use hand tools safely | 92 | 2.9 |
| Use power tools and equipment safely | 94 | 3.0 |
| Set-up tools and equipment | 71 | 2.4 |
| Use automatic labeling machines | 86 | 2.6 |
| Use automatic wrapping and tying machines | 71 | 2.4 |
| Use block brush and scraper | 63 | 2.3 |
| Use cuber | 94 | 2.9 |
| Use cutting tables and blocks | 94 | 2.8 |
| Use electric and hand saws | 86 | 2.8 |
| Use fly fans | 13 | 1.2 |
| Use grinder | 97 | 2.9 |
| Use knives and cleavers | 94 | 2.9 |
| Use larding needle | 31 | 1.4 |
| Use meat hooks | 71 | 2.1 |
| Use meat tracks and hooks | 52 | 2.0 |
| Use metal and wooden skewers | 76 | 2.2 |
| Use patty maker | 34 | 1.6 |
| Use scales | 89 | 2.8 |
| Use rib trees | 36 | 1.7 |
| Use rolling storage and aging shelves | 50 | 1.9 |
| Use slicers | 94 | 2.9 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Use tenderizer | 60 | 2.2 |
| Mean Rating | 73.6 | 2.4 |
| **Packaging Meats** | | |
| Select appropriate wrapping materials. | 92 | 2.7 |
| Estimate weight of bulk meats. | 60 | 1.9 |
| Inspect self-service display cases to determine which packages need to be rewrapped | 97 | 2.9 |
| Label packages for use in self-service display cases | 84 | 2.7 |
| Wrap and re-wrap packages for self-service display cases | 78 | 2.7 |
| Weigh meats for packaging. | 81 | 2.6 |
| Wrap meats for customers' home freezers. | 64 | 2.3 |
| Mean Rating | 82.3 | 2.5 |
| **Purchasing Meat, Poultry, and Supplies** | | |
| Determine the amount to order. | 97 | 2.8 |
| Determine what to order. | 97 | 2.8 |
| Determine when to order. | 97 | 2.9 |
| Compare and verify costs of meat and poultry from various suppliers | 68 | 2.1 |
| Determine the quantity of meat and poultry to keep on hand | 97 | 2.8 |
| Evaluate the quality of meat and poultry from various suppliers | 73 | 2.4 |
| Identify various sources of meat and poultry suppliers | 73 | 2.1 |
| Identify various sources of meat processing supplies | 71 | 1.9 |
| Mean Rating | 84.1 | 2.5 |
| **Cutting Beef** | | |
| Bone beef. | 92 | 2.9 |
| Break beef forequarter and hindquarter | 78 | 2.5 |
| Cube beef by machine | 89 | 2.8 |
| Cut and prepare beef heart | 81 | 2.3 |
| Cut and prepare beef liver | 92 | 2.8 |
| Cut and prepare beef tongue. | 76 | 2.4 |
| Cut brisket. | 92 | 2.7 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Cut chuck | 94 | 2.9 |
| Cut flank | 89 | 2.7 |
| Cut foreshank | 84 | 2.6 |
| Cut rib | 94 | 2.9 |
| Cut round | 94 | 2.9 |
| Cut short loin | 94 | 2.9 |
| Cut short plate | 89 | 2.7 |
| Cut tips | 94 | 2.9 |
| Handle beef in cutting room | 92 | 2.8 |
| Identify primal beef cuts | 94 | 2.9 |
| Identify retail beef cuts | 94 | 2.9 |
| Identify wholesale beef cuts | 92 | 2.8 |
| Prepare beef brains | 57 | 1.9 |
| Pull tenderloin (filet) | 78 | 2.4 |
| Score meat | 78 | 2.3 |
| Shape roasts with string | 94 | 2.8 |
| Strip the loin | 76 | 2.5 |
| Trim cuts of beef | 94 | 2.9 |
| Mean Rating | 87.2 | 2.7 |
| Cutting Pork | | |
| Bone pork | 94 | 2.9 |
| Cut bacon (side pork) | 86 | 2.6 |
| Cut Boston shoulder | 94 | 2.9 |
| Cut clean plate | 52 | 1.9 |
| Cut fat back | 63 | 2.2 |
| Cut jowl | 76 | 2.4 |
| Cut loin | 94 | 2.8 |
| Cut picnic shoulder | 94 | 2.9 |
| Cut smoked or fresh leg | 92 | 2.8 |
| Cut spareribs | 94 | 2.8 |
| Handle pork in the cutting room | 94 | 2.9 |
| Identify retail pork cuts | 94 | 2.9 |
| Identify the primal cuts of pork | 94 | 2.9 |
| Identify wholesale pork cuts | 89 | 2.9 |
| Shape roasts with string | 92 | 2.8 |
| Slice ham | 94 | 2.9 |
| Mean Rating | 87.3 | 2.7 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Cutting Veal | | |
| Bone veal | 60 | 2.5 |
| Break down veal forequarter or foresaddle and hindquarter or hindsaddle | 65 | 2.5 |
| Cut veal by machine | 65 | 2.4 |
| Cut breast | 63 | 2.5 |
| Cut hind and fore shanks | | |
| Cut loin | 65 | 2.5 |
| Cut rib | 65 | 2.5 |
| Cut round | 65 | 2.5 |
| Cut shoulder | 65 | 2.5 |
| Cut sirloin | 65 | 2.5 |
| Grind veal | 68 | 2.6 |
| Handle veal in the cutting room | 65 | 2.6 |
| Identify retail cuts of veal | 71 | 2.6 |
| Identify the primal cuts of veal | 68 | 2.5 |
| Identify wholesale cuts of veal | 71 | 2.6 |
| Trim veal meat cuts | 68 | 2.6 |
| Mean Rating | 65.8 | 2.5 |
| Cutting Lamb | | |
| Bone lamb | 63 | 2.6 |
| Break the hindsaddle and foresaddle | 68 | 2.6 |
| Cut breast | 65 | 2.6 |
| Cut ground or cubed lamb | 60 | 2.4 |
| Cut hindshank and foreshank | 65 | 2.6 |
| Cut leg | 68 | 2.6 |
| Cut loin | 68 | 2.6 |
| Cut neck | 65 | 2.6 |
| Cut rib | 65 | 2.6 |
| Cut shoulder | 65 | 2.6 |
| Cut sirloin | 65 | 2.6 |
| Handle lamb in the cutting room | 68 | 2.6 |
| Identify retail cuts of lamb | 71 | 2.6 |
| Identify the primal cuts of lamb | 68 | 2.6 |
| Identify wholesale cuts of lamb | 68 | 2.6 |
| Score loin | 47 | 1.9 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| Trim lamb cuts | 68 | 2.6 |
| Mean Rating | 65.1 | 2.5 |
| **Cutting Poultry** | | |
| Cut up chickens | 92 | 2.8 |
| Cut up ducks | 52 | 1.9 |
| Cut up turkeys | 76 | 2.5 |
| Identify primal cuts | 97 | 2.9 |
| Identify retail cuts of poultry and fowl meat | 97 | 2.9 |
| Identify wholesale cuts of poultry and fowl meat | 94 | 2.9 |
| Mean Rating | 84.7 | 2.7 |
| **Preparing Ground and Ready-to-Serve Meats** | | |
| Grind meats | 94 | 2.9 |
| Identify pork meats to be used for ground ham loaf | 97 | 2.9 |
| Select beef meats to be used for ground beef | 89 | 2.8 |
| Select lamb meats to be used for ground lamb | 63 | 2.6 |
| Select pork meats to be used for sausages | 94 | 3.0 |
| Select veal meats to be used for ground veal | 65 | 2.6 |
| Mean Rating | 83.7 | 2.8 |
| **Inspecting and Grading Meat** | | |
| Display inspection certificates | 52 | 2.1 |
| Evaluate influence grade has on preparation procedures for customers | 73 | 2.2 |
| Evaluate the influence grade has on retail price | 71 | 2.3 |
| Evaluate the various characteristics which determine grade | 68 | 2.3 |
| Evaluate why meats are graded | 65 | 2.4 |
| Evaluate why wholesale and retail meat firms are inspected | 63 | 2.3 |
| Identify various meat inspection agencies | 52 | 2.0 |
| Interpret grading stamps on wholesale cuts | 63 | 2.3 |
| Mean Rating | 63.4 | 2.2 |

TABLE VI (Cont.)

PERCENTAGE PERFORMANCE AND AVERAGE RATING OF IMPORTANCE OF SPECIFIC TASKS

| TASK STATEMENTS | Percent Performing | Average Level of Importance |
|---|---|---|
| **Refrigerating and Storing Meats** | | |
| Control temperature in storage areas | 97 | 2.9 |
| Determine freezer storage life of various meats | 92 | 2.7 |
| Determine temperature for meat storage areas | 92 | 2.8 |
| Evaluate influence temperature, humidity, and air circulation have on longevity of meat | 76 | 2.6 |
| Handle carcasses in the cooler | 63 | 2.2 |
| Handle retail meat in the cooler | 86 | 2.7 |
| Quick freeze meats for customers | 52 | 1.7 |
| Read thermometers in storage areas | 94 | 2.8 |
| Recognize signs of meat spoilage | 92 | 2.9 |
| Rotate meats on a first-in first-out basis | 94 | 2.9 |
| Mean Rating | 83.8 | 2.6 |
| **Curing Meats** | | |
| Apply spices to meats | 47 | 1.9 |
| Dry meats | 23 | 1.3 |
| Identify appropriate meat cuts that may be cured | 31 | 1.6 |
| Smoke meats | 23 | 1.5 |
| Mean Rating | 31.0 | 1.6 |
| **Sanitize Meat Cutting Facilities** | | |
| Clean and sanitize display cases | 94 | 2.9 |
| Clean and sanitize floors, ceilings, and walls in the cutting room and cooler | 94 | 2.9 |
| Clean and sanitize meat cutting tools | 94 | 3.0 |
| Clean and sanitize power meat cutting equipment | 94 | 3.0 |
| Clean and sanitize racks and counters in the cutting room and cooler | 94 | 2.9 |
| Evaluate influence sanitary conditions may have on meat spoilage | 94 | 2.9 |
| Identify personal sanitation practices to follow | 97 | 3.0 |
| Identify sanitation requirements for licensing | 73 | 2.7 |
| Select appropriate cleaning and sanitizing agents and equipment | 86 | 2.7 |
| Mean Rating | 91.1 | 2.9 |